

THE PROBLEMS OF HOME WIVES

WOMEN WHO ARE INTERESTED IN DECORATING THE GARDEN AND

FURNISHING THE PORCH WILL FIND IT WORTH WHILE TO LOOK INTO THE VARIETY OF ROMAN BENCHES THAT THE SHOPS PRODUCE IN



The Woman Who Knows What Colors Suit Her Style

Of course purple could not be ors that fit their moods and personalcombined with red; green and yellow tothe opposite ends of the rainbow are constantly used together and the woman

difficulties which color presents. way than they are now. Now the old striking of them. rules are always wrong, it would seem.

ing, the color of the hair for the street and the sunshine and the open air it was an inspiration. is one time-honored rule. Brown for sallow persons-that is another old rule. find that it brings out lurking and un- surroundings would all make the vivid dreamed-of sallowness because it is a green too prominent.

ror-do anything to see how a color ac- of style.

families, was allowed to wear purple. they ought not to wear. Hard as this edict seems to lovers of this gorgeous and kingly hue, it holds the germ of a true understanding of colors. For few persons understand

with a true understanding of the mean-lemon, violet and sulphur, red and maing of the color used. Disdain, anger. genta, yellow and pink, but she teaches antipathy, friendliness, sorrow, joy and you to wear them without looking like love-all were expressed by means of a patchwork quilt.

summer community could be found.

show the best line of your figure, a not break.

disused or a glaring mispronunciation. half so well.

HERE was a time when it was color, and every costume fitted its wear-easy enough, by exercising a er's mood so far as color was concerned. Thus colors should be chosen, although little self-control and good judg- probably many moons will pass before ment, and keeping in mind a women have the courage to disregard few rules, to dress in becoming fashion to the extent of wearing the col-

There is a woman who is noted for her gether were impossible. Every one knew and accepted these facts.

Today all is different. The colors at dressing could be rightly ascribed to her understanding of the true values of colors and her bravery in making use of who has learned to forego startling and her knowledge. To be sure, she dresses glaring combinations must begin all in fashion, but she adapts fashions to over again in her effort to master the her own individuality. Especially is this so in the matter of colors; she wears It is well enough to set down rules fashionable colors, but she does not wear about colors; they are not infallible, even when colors are worn in a less striking and place where she shall wear the most

She appeared not long ago at the sea-shore with a wonderful veil of vivid green. Every one liked it. It harmo-The color of the eyes for the house, nized with the sand and the bright sky the color of the complexion for the even- and the brilliantly blue sea. In the wind

But suppose we have not futurist eyes. In a crowded subway train the same and cubist hair and post-impressionist veil would be out of place, and this cheeks-what about the rule then? And woman would be the first one to realize suppose we hold a sample of one of the it. The dull lights compared with sunnew brown shades against our face and shine, the cramped spaces, the somber

green and mustard brown—what then? Not every one has the wisdom of this woman, and not every one has her brav-There is nothing to do but try out each ery in picking and choosing among the new color. Try on the clothes of your new and fashionable colors. Egyptian friends, hold lengths of gay fabrics from red, half-ripe lemon, cerise, purple, clay the sheps against your face before a mir-find a welcome by the slavish devotee

tually looks on you before you buy it. Just such women-the women who do This is the only safe and sure way of not know how to discriminate between avoiding color combinations which, no the possible and the impossible in the matter how fashionable they may be, will new colors, and the women who do not prove ghastly when you wear them dare do it if they do know how-are de-Some of the fashionable combinations, manding help in choosing the colors they you may be sure, will be unbecoming; should wear. Hence there is a woman some, you may hope, will at least be in several of the larger cities who makes a business of advising other women Many years ago-centuries ago-no one, about the colors they ought to wear, and on pain of death, save members of royal what is equally important, the colors

Such a woman understands thoroughly purple well enough to wear it. It is a all the problems that beset you. First not a color to be worn thoughtlessly as of hair, eyes and complexion, texture of a ruff about a pretty woman's neck of a skin, build, figure and carriage, manner of you. When she has studied you as Few of those who saw Annie Russell you never studied yourself she brings and her company of English actors play forth lengths of material in colors she them about you and then stands back Finally she arrives at a definite con-

was, was satisfying. But clusion concerning the colors you may the play which had taken sion. If you are wise you abide by If you are wise you abide by it

is the limitations of our pocketbooks

cork; if we were rich enough we should

have some one to take out stubborn

servants are but human beings, not ma-

It is not money which makes or un-makes happiness. Remember this the

PLASTER. THEY ARE PLACED IN ANY KIND OF GARDEN, WHETHER IT

R BUY ALL MANNER OF COLORFUL CUSHIONS FOR THE PORCH AND

SKETCH INDICATES. ON A WHITE ENAMELED WOOD SOFA, THE KIND

Pretty Summer Dresses

voile are often combined with linen, is in plain material.

The waist and short tunic are usually and short sleeve lengths.

Dresses made in two-piece style with a

USED FOR BREAKFAST AND MORNING PAPERS ON THE LAZY DAYS.

BE ITALIAN, ENGLISH OR EVERYDAY AMERICAN, AND, HEAPED WITH COMFORTABLE CUSHIONS AT EACH END, WHETHER OR NOT THE RO-MANS EVER INDULGED IN SUCH LUXURY. THE CUSHIONS SHOWN IN THIS SKETCH AND THE ATTRACTIVE COS-TUMES OF THE WOMEN USING THEM ARE WORTHY OF STUDY. THE FORMER ARE IN BRILLIANT ROMAN GOLD AND WHITE STRIPES. AND IN VIVID BLUE AND GREEN; THE COSTUME ON THE LEFT SHOWS ONE OF THE SMART COATS OF THE DAY, WITH PYRAMID EMBROIDERY DONE IN COLORED SOUTACHE. THE GOWN ON THE RIGHT SHOWS A NEW KIND OF BLOUSE MADE OF FIGURED VOILE AND WORN OVER A PLAIN WHITE



Fruit Cookery for

lines of continental eating can oven.

its ofttimes soggy undercrust and some- is so nearly liquid as to have to be eaten times leatheroid upper section, is no easy with a spoon is a different proposition. matter to construct, and is, to say the least, sometimes indigestible. But the Accessories to Smart Clothes. single crust pie-the shell pie which will answer the cravings of the most ple addicted man-is easy to make and is not at DULL black metal mesh purses are

lies in the sogginess of the undercrust. In the shell pie the crust is baked sepa-

baking powder, one-half teaspoonful of mesh. salt. Rub into this two heaped table-spoonfuls of butter and two heaped tablespoonfuls of lard, and make into a soft dough, moistening as needed with cold water. Roll this as the usual pie and place it on a buttered pie tin, cutting around the edge with a sharp knife.

Allow these crusts to bake in a modand crisp. They can be kept several days bag securely, as a housekeeper ties the in a dry covered box and form the basis top of a flour sack. This bag will stand Wring a clean cloth out of cold salt wafor many delicious desserts. bled rich purple juice from its upper crust and emitted savory odors of goodness when it was baking has found a white Serge Frock for Young in scalding water for thirty seconds, and lemon juice may be added, eer in the single crust berry pie.

To make this use ripe, though not necessarily large, fruit. Pick the berries over Colored embroidery is frequently used in border effect above a skirt hem, around them as dry as possible. Have one of well as pretty, as the coat waist may be a tunic or in the bolero jacket or smart the crusts baked to a delicate golden worn with different skirts, while the dress coatee waists. Sashes and girdles of brown, and just before serving fill it with color often finish off the waist line, while the berries. Have half a pint of cream, the buttons, fancy collars and vest are of whipped stiff and sweetened to taste, and The skirt of a coat dress of white cot- a white material hemstitched in a har-

Instead of fresh berries fresh and very

more fullness at the knees. Waists have browned. Make a lemon filling as fol-Fancy crepes of stripe, check and print- the blouse effects, modified bolero jackets, lows: Mix a heaping tablespoonful of ed designs are combined with plain crepe. low-necked dressing and three-quarter flour or cornstarch in a cupful of water and add a tablespoonful of melted butter, a cupful of granulated sugar, the grated rind and juice of one large lemon and the beaten yolks of two or three eggs. Cook these ingredients in a dou-ble boiler to a thick custard, stirring it constantly. Stand away from the fire until cool. Then turn the filling into the THERE is little enough in present day styles to bring happiness to the stained, you can freshen it by coversource of worry, in spite of the fact that ing with chiffon. Choose flowered or fig- filling. Be sure not to leave it in long

When the filling is set remove the pie from the oven, cover with a meringue made from the whites of the three-or Draw the chiffon tightly to the edge two-eggs, and return to the oven, leaving it in just long enough to tint the makes it more fitting than colors. Sheer white washable fabrics are more dainty and appropriate for a graduation dress in the stout tapes to hold them down at the waist, are a real boon to the fluous material and finish the edge with a strip of chiffon shirred on two or three it in a cool place until serving time.

An orange meringue pie, made by substituting oranges for lemons, is delicious. It is more savory if the grated rind of half a lemon and half an orange and the juice of a lemon and orange are used to-

The best way to make a meringue is as follows: Have the whites of the eggs very cold and beat them, with a

the Warm Weather TO amount of education along the | can be allowed to cool at the edge of the little sand and much fertilizer in with tent as possible reproduced.

weah the American man from making a heavy custard for the filling a taste for pie, and the story is with the yolks of the eggs and flavoring it with any desired flavor. Use the whites, of course, for the meringue. men of prominence in politics and finance | Especially good is the pie made from that their first request on landing in their chocolate custard filling, topped off with native country after European traveling a meringue. To make this chocolate pie was for a piece of pie. In view of this that the crust is done before you add fact no real American cook, amateur or the custard filling, and then be sure that professional, is really worth her salt if the custard is firm and jellylike before you add the meringue. Then your chocosay, a thin, dry chocolate pie or one that

carried by women in mourning. Some The indigestibility of the ple usually of them are made of finely meshed fabrics, and these are more costly than those of coarser mesh. One is fine flesh firm and free from unpleasant odor; you please without fear of overcooking meshed and is finished with a ruffle of If it is easily pulled from the bones the the same material across the bottom fish is stale. The eyes should be bright. One woman, who couldn't master the edge. The bag is clasped with a gun When first caught the eyes of a fish usual recipe for pie crust, tried the plan metal clasp. Another is smaller, of stick out on each side like diminutive which campers often resort to of using a sort of "glorified biscuit dough" for coarser mesh and simpler, but is said to lenses. Soon after it has left the water the purpose—and there is no danger that be made of equally good material. The they begin to collapse and lost their brilthis will not turn out well. Mix and sift difference between the cheap and expen- liance, until, finally, they often shrivel to together a pint of flour, a teaspoonful of sive bags consists in the size of the little more than a milky film. As the

A Strong Laundry Bag.

tin, or, better still, press around with bled strip of the goods a half inch wide fresh and clear. top of the bag, so that you can wind the strip round and round and tie the



An original color combination is pro-

Can Your Child Take a Daily Cold Bath?

taking a daily cold bath. It is absurd to preach the cold bath glowing skin should result from the propfor every one. Many adults are injured erly given cold bath.

regain for several hours the vitality lost of this sort try using a third can of almost cold water. But the man or most cold water to end up with. woman who learned to enjoy a cold bath as a child never gives it up. In fact so devoted are they to it that they | Most children are interested in the urge it as a cure-all for human ills and l"needles" from the watering can, which blame warm baths for much sorrow come with less shock than so much cold and unhappiness.

The child of four years, according to a keeps the child's feet warm, and his cirphysician versed in children's needs, is culation is generally strong enough to old enough to have a daily cold bath; but withstand the cold shower from the it should be started in warm weather. sprinkling can without suffering. Grad-By the time fall comes the child will be tub can be lessened, although enough to so accustomed to it that he will not only cover the feet is not an unwise allowlike it, but will ask for it if he misses it. ance even for grown-ups. The bath should not at first take the form of a cold plunge. The child should of bath will have a simple means of stand in a tub partly filled with warm keeping his system "toned up," which water-enough to come to the hips of the he will probably not give up so long as child. Then cold water should be dashed he lives.

HIS is the time of year to start a over him, and after that he should be habit which will be of lifelong vigorously rubbed. Blue lips, chattering teeth and fatigue are indications that the benefit to the child-the habit of bath was too cold or too long continued. Rosy cheeks, red lips and tingling and

by subjecting themselves unwisely to to fill a good sized watering can with a cold plunge or even a cold shower in | cool water-not much colder than the any but warm weather. They emerge temperature of the room-and to pour from it chattering and blue and do not this over the child. Follow this with a

> water poured from a pitcher, or even than the needles from an "overhead" shower. The warm water in the tub

Start a Wild Flower Garden

HERE is no springtime occupation; the garden soil if it is heavy: if it is

it now, but next year's results will repay and among them plant ferns and moss. you for all the work you may do now. other flowers that love the heat and light. garden is to transplant the flowers bod- corner or they will not succeed. The ily-or should one say rootily?-from the very early spring flowering plants can be woods. It is almost impossible to gather with their flowers before the sun is hot; wild flower seeds. The winds and the and anyway they blossom in the woods birds generally get ahead of one in doing before the trees have their leaves. Among

Begin the garden by transplanting a bit of the woods itself, for few wood plants will thrive in the ordinary garden soil. Dig out a garden fourteen or fifteen inches deep and as big as you want and fill it in with leaf mold and loam from the woods. If you cannot do this mix a little sand and much fertilizer in with

more delightful-provided you are light and sandy enrich it thoroughly with manure. a lover of flowers-than making a When the garden bed is made begin to

wild flower garden. You cannot transplant the flowers and plants. In expect much of it this year if you start a moist, shady corner pile some stones The best way to make a wild flower Wood violets must be given a cool, shady that come from bulbs can be got at the columbine, cardinal flower and some wild florists-dog tooth violets and anemones lilies-must be given shade and, if possible, moisture. Few small gardens can afford a stream; but the wild flower garof the plants must be taken from the den can be treated to occasional hose showers, and on very hot days the water

Short Cuts for Housekeepers

Selection and Cooking of Fish.

gives an inexhaustible number of soaked until it is perfectly fresh, carefully boiled, makes an acceptable dinner dish. All sorts of fish may be boiled, dish. All sorts of fish may be boiled, lemon and parsley. A white sauce may steamed, baked, planked, fried, served in be used if desired. Flavor the sauce cream, made into ramekins, served hot or strongly with lemon. means that the gills must be bright, the cially, the purchaser should be suspicious of any fish from which the eyes have Do not have a frail, light-colored fancy for sale without its head. The body garlic very fine. Add one quart of tolaundry bag. Make one out of some should be firm and the fish should appear closely grained, instead of being fibrous very strong black cotton goods and line or watery. The skin should be smooth Moisten a silver lork and press around to keep the dough from slipping from the with hopsacking. Sew up a long dou- and unwrinkled, and the colors should be

> the scales or skin will come off very easily. A grater may also be used to remove the scales from fish. It works like fourth cup melted butter, one teaspoon

Soak salt fish in salt water instead of fresh. The strong taste usually so difficult to destroy will be entirely removed, and the fish will be more palatable than when soaked in fresh water. The following method does away with

fishy dishes, disagreeable odors, etc.: Clean and wash the fish thoroughly, salt, half-inch pieces. These make pretty pale pepper and flour it inside and out, then green rosettes, which, mingled with small roll in manila paper at least three times. Pinch the ends of the paper together, then fold back, and pin securely, to prevent the escape of the juices. Bake in a moderate oven, and allow fifteen minutes more than when baking the same fish in ing utensils. If the cooking utensils are a pan. When ready to serve remove the filled with hot water and then placed in paper, to which the skin will adhere, and a hot oven for a few minutes the heat

salt. One quart of water, one-fourth down.

excellent dishes. Even sait fish, the water and boll until the water is well on a platter and serve with slices of

minutes. Serve with white sauce or

To make good fish chowder take one black pepper and salt. To this add three pounds of halibut steak cut in fine shreds. Cook all for two hours. Add water to prevent being too thick.

Drawn butter sauce for fish: Two cups of boiling water, eight tablespoons of Melt four tablespoons butter, remove from the fire and stir the flour into it until it is smooth. Then stir in the boiling water, add the remainder of the butter and boil five minutes. A teaspoon of A dry dressing for fish; One-half cup bread crumbs, one-half cup cracker crumbs, one-fourth teaspoon salt, one-

finely minced onion, one teaspoon capers,

one teaspoon chopped pickle.

Several large leaves of lettuce rolled tightly and kept cold make an attractive pieces of parsley and sliced egg, make very pretty dressing.

Mustard water or vinegar water will If you always fry or bake fish, try lodges in the throat eat a marshmallow boiling for a change. Cut three pounds The bone will become imbedded in the of fish into thin slices and sprinkle with sticky substance and be safely carried

Rhubarb for Spring.

RHUBARB fritters are made by cut- To make a comfort protector, take a ting stalks of rhubarb into threeinch lengths and dipping them into a frit-, longer than the bed quilt is wide, split it ter batter, frying them brown in deep exactly in the center, hemstitch both fat, draining and serving with powdered pieces on all but the selvage edges, and sugar. It is a good plan sometimes to you have two pretty and inexpensive cook the stalks of rhubarb for ten comfort protectors. A monogram or a minutes before making the fritters. This pretty linon lace edge would add to the method insures the tenderness of the rhu- dainty effect. Baste the selvage edge harb without burning the fritter batter along the under side of the top of the with long cooking.

Baked rhubarb is prepared by peeling stalks of rhubarb and cutting them into two-inch pieces, putting them into a baking dish, and for every quart of rhubarb pieces adding a cupful of sugar and half the comfort much wear and washing. a cupful of water. Cover the dish and bake slowly for two hours.

Dumplings can be made of rhubarb which the lovers of the plant declare This allows for the space that will be are better than any other dumplings. To make them cook a pound and a half of rhubarb, cut in small pieces, unti soft with a cupful of sugar and half a cupful

Comfort Protectors.

comfort, draw it smoothly down over the right side, and tack at the corners and lower edge of the hem. This protector is A mattress cover is made by taking two pieces of unbleached muslin larger than the mattress by three inches all around. taken up by the sides. Seam up three sides, then stitch diagonally across each corner just far enough to make the seam equal to the depth of the mattress. Fintons and buttonholes.

To Mend Lace Insertion.

Planning the Spring Fair

Would a Little More Cash Help?

LMOST every woman thinks that "If we could only afford to send the child to a first-class school," you say sadly, "a school run on the very best and

vant her house would run without fric- These examples simply indicate that

tion; if she could go a hundred miles every woman thinks there is to be had

further in her search for summer money in the pocketbook, an ideal state

recreation and holiday an ideal cli- of affairs. We think that somehow the

mate and the long-looked-for ideal curse of poverty is responsible for all our discomforts and disappointments. It

You know how she feels. You put which make it impossible for us to enjoy

on a new hat and look at yourself ourselves to the full, because we are

critically in the glass. "If I could worrying about the way we look and the

spend fifty dollars for my hats I know way we act; both blamable, if they are

they would be becoming," you say to more money. These same limitations, in

yourself as you note an ugly line in our minds, account for the fact when

face or coiffure which the hat in ques- we break a finger nail prying out a

Then you try on a new evening dress. corks for us; anyway, then our nails it is so constructed that it fails to could be so manicured that they would

line you feel sure you possess, but But our reasoning is at fault when we which some clumsy dressmaker has reason in this way. There is no ideal

effectively succeeded in concealing. | state; even queens send their clothes

dred dollars for my evening gowns makers in the world because they do not how perfectly they would fit!" you fit or are not becoming. The best trained

"If I could only afford to pay a hun- back to the best and highest priced dress-

Something goes wrong at the little din- chines, and, like all the rest of us, are

ner you are giving, which you hoped likely to make mistakes most unaccount-

would be a perfect success. Perhaps it abiy and at most inconvenient times and

is only some small mishap, maybe no places. And there is no school under

more than a wait between courses un- the sun which turns out perfectly trained

noticeable to any one save yourself. You children. If there were it would prob-

are sure that more or better servants, ably be so unpopular that it would have

You notice some persistent inaccuracy next time you notice a poorly fitting in the speech of one of your children, a frock. Perhaps if you had paid twice

letter slurred or wrongly sounded, a word as much for it it would not have looked

who could be had if the money were at | to reduce its tuition to a minimum.

fectly; if she could keep one more ser- !ly educated and trained children!"

allowance she could dress per- latest principles, that turns out thorough-

an old apple woman of the typical sort. The costume should consist of a voluminous checked gingham skirt and waist, a small plaid shawl, pinned across the chest, and either a big round starched white cap or a straw poke bonnet. A for this purpose being carefully cut in a grab thing, such as would be put in a grab the edge, and finished off at the side with the edge, and finished off at the side with the edge, and finished off at the side with the edge, and finished off at the side with the edge, and finished off at the side with the edge, and finished off at the side with colored buttons to match. The short tunic, the sian blouse design, the short tunic, the coat of ratine has a narrow vest, collar and cuffs of white crepe. Some of the feet with embroidery and lace bandings, the hip section being slightly gathered to make a delicious lemon pie use a straw poke bonnet. A the chest, and either a big round starched sometimes real orange skins are used white cap or a straw poke bonnet. A for this purpose, being carefully cut in any blue, visitation and various striped give the new silhouette which calls for this purpose, being carefully cut in any blue, visitation and various striped give the new silhouette which calls for shell should be cooked through, but not big red cotton umbrella is a most picturesque addition to the outfit, the opened umbrella behind and over the apple ed umbrella behind and over the apple ribbon or string of their own color. Bawoman's head being a fine background nana skins, torn off in halves, may be for a pretty face.

hest thing, but if this is not obtainable nuts may be used for concealing tiny a good imitation may be made of a plain, gifts, and tomatoes, cucumbers and pokitchen table, rather low, with a little tatoes can be made of cambric, like the oranges. rim a couple of inches high standing up all around the edges. This stand should be painted green and supplied with real fruit and imitation fruit. Ordinary brown paper bags should be used to wrap the purchases.

ed into three sections-one for real fruit and nuts and candies, one for imitations white washable fabrics are more dainty and one for "surprises." The imitations and appropriate for a graduation dress are easily contrived. Balls of orangecolored string may be piled up like tion of the material to be worn is decidoranges, banana-shaped pin cushions of ed by vote, as the general effect is much yellow silk stuffed with wool wadding, better when the entire class is gowned in emery cushions in the form of strawberries and radishes, tomato and cucumber pin cushions and thimble holders made of English walnut shells opened, the meat taken out and tiny holes burned short-sleeved gown. It is a pretty as well through the shells by a red-hot hairpin. a narrow ribbon being slipped through these holes to tie the two halves of the as well as other formal occasions.

These fruits should be piled as neatly as are the real fruits, a stick with a placard at the top announcing the price of For the surprises there are many de-

NE of the most attractive novelties four pieces the shape of a quarter of an that one can get up is a frue and orange skin and stitched together. Each used in the same way, filled with candles For the stand a regular pushcart is the age and placed inside the skin. The walrolled in a long yellow tissue paper pack-

A Graduation Dress.

A PART from the traditions which A ciothe maidenhood in white, the sym-The articles to be sold should be divid- cate, girlish charm in all-white which than silk, satin or net. Often the questhe same material, even though the designs and trimmings may vary.

There is a fancy at present for going gloveless at indoor functions requiring a as economical fashion, and one which children's shoes. may be followed at graduation exercises It is not necessary to wear white slippers and stockings at graduation. Black are quite as appropriate and as much

vices. An orange may be quickly made | White net with inserts of printed batiste of the proper shade of cambric, cut in is being used for afternoon frocks.

Comfort for the Plump. THERE is little enough in present day

stout woman. Her hips are a constant waist she is filled with dismay. But the brassieres of heavy all-over tightly around it. bol of purity and grace, there is a deli- embroidery, reinforced with removable bones under the arms and in front and back, with stout tapes to hold them down

To Strengthen Shoe Laces.

substantial and serviceable.

DUN three or four parallel rows of machine-stitching down the length of ribbon shoe strings. This prevents the WHEN washing delicate lingerie or shoestrings from wearing out too rapidly

Care of Silk Stockings.

worn as white, but white is always more dainty.

EVERY night stockings worn during the day should be rinsed out in warm or

Remodeling a Parasol.

her waist is just in style. And when she ured chiffon for a plain-color silk, and enough to burn the crust. surveys the filmy chiffon and lace under- plain-colored chiffon for a flowered or bodices and the corsets that end at the striped silk. Open the parasol and work from the tip, shirring the chiffon very

> and baste in place. Cut off the superflowered parasol or over a vivid green parasol is effective.

A Harmless Bleach.

other good way to bleach handkerchiefs likely to fall, is to wash them and then let them soak over night in water in which a little

pinch of salt, until they are stiff. Then handkerchiefs, add some slices of add granulated sugar-a tablespoonful shoestrings from wearing out too rapidly at the eyelets. This is especially good for come forth much nicer and whiter. Another makes the meringue firmer and less Most of the success of the meringue depends on the making, but the cooking is also important. The meringue

duced by trimming this frock of white of hot water. Mix a cupful of flour, half serge with burnt orange tie and girdle. a cupful of butter, half a teaspoonful of The front bib effect buttons to a folded baking powder and a pinch of salt, mixed kerchief or collar of soft white silk. The with cold water to form a paste. Roll it drop shoulder line is marked by a button and strap of the material, another serving as a narrow cuff into which with milk, sprinkle with sugar and bake. the sleeve is gathered slightly. The skirt To preserve rhubarb so that it can be and there on any garment, put foot-EVERY night stockings worn during the day should be rinsed out in warm or cold water to keep the silk damp and elastic. They will wear at least twice as long as under ordinary conditions.

The prettiest school wash dress for a hot oven to a cold pantry window makes it shrivel and fall. When a gas oven it and the pier tons.

To preserve rhubarb so that it can be enjoyed at other seasons cut it in pieces, shows a broad center panel into which the sides are draped. This effect is repeated in the back. The bodice and skirt and hair ribbon of some bright color to match.

Should be prowned in a rather slow oven, and when it is browned it should be cooled slowly. A sudden change from a hot oven to a cold pantry window makes it shrivel and fall. When a gas oven is used the gas can be turned out tons.

Should be prowned it should be ordinary should be prowned it should be cooled slowly. A sudden change from a hot oven to a cold pantry window makes it shrivel and fall. When a gas oven is used the gas can be turned out tons.

Should be prowned it should be rinsed out in warm or the sides are draped. This effect is reported in the back. The bodice and skirt and a little lemon or orange peel. Simmer the sides are draped. This effect is reported in the sides are draped. This effect is reported in the sides are draped. This effect is reported in the sides are draped. This effect is reported in the sides are draped. The prettiest school wash dress for a hot oven to a cold pantry window and a little lemon or orange peel. Simmer to side the sides are draped. The sides are draped in the sides are draped. The sides are draped in the sides are draped. The prettiest school wash trees to should be rinsed to the same width underneath it.